

The Beneficial Qualities and Purity of
Maharishi Honey
are Documented by Laboratory Tests

Test result of Maharishi Honey

Madhu Taste 20

15 April 2005

1. Applied bacteria: Staphylococcus aureus IFO 12732

2. Preparation for test bacteria solution:

Put bacteria on an general agar culture medium and leave 24 hours with 35 centigrade. Then dilute this solution with general bouillon and prepared.

3. Preparation for test materials:

Dilute test materials with sterilized distilled water by 20, 50, 100, 200 times and prepared.

4. Test operation:

Put 50ml of test solution into 100ml flask and add 0.1ml of bacteria solution then keep with 35 centigrade.

5. Count number of bacteria:

Count number of living bacteria in 1ml solution in flask by using standard agar. If the number is too high, use bouillon diluted by sterilized phosphoric acid relief solution.

Test Result

(CFU/ml)

Original number of bacteria : 1,000,000			
	1hour	3hours	24hours
20 times	240	14	0
50 times	10,000	64	3
100 times	50,000	4,800	7
200 times	410,000	370,000	2,100
Without test reagent	1,000,000	1,100,000	890,000

“Food Research Laboratory Tokyo Food Sanitation Association”

NO:01520